

Patent
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IN THE CLAIMS:

1.-33. (Cancelled)

34. (New) An improved method of preparing fried noodles wherein the improvement is for the purpose of minimizing formation of acrylamide while the noodles are fried and wherein the improvement comprises:

adding to the noodles prior to the frying an effective amount of at least one compound selected from the group consisting of a neutral amino acid, a basic amino acid, a neutral imino acid, a sulfonic acid and a nutritionally acceptable salt of any of said acids, and

frying the noodles whereby the acrylamide content of the fried noodles is decreased relative to fried noodles prepared without adding at least one of said compounds.

35. (New) The improved method of preparing fried noodles in accordance with Claim 34 where the neutral amino acid or salt thereof is selected from the group consisting of glycine, alanine, serine and cysteine or a salt thereof; the basic amino acid or salt thereof is selected from a group consisting of lysine, arginine and histidine or a salt thereof; the neutral imino acid or salt thereof is selected from a group consisting of proline, hydroxyproline or a salt thereof, and the sulfonic acid is taurine or a salt thereof.

36. (New) The improved method of preparing fried noodles in accordance with Claim 34 wherein the compound is a sulfonic acid or a salt thereof.

37. (New) The improved method of preparing fried noodles in accordance with Claim 34 where the step of frying is conducted at a temperature not below 120°C.

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38. (New) The improved method of preparing fried noodles in accordance with Claim 34 wherein the compound is selected from the group consisting of glycine, taurine, beta-alanine, gamma-aminobutyric acid, L-lysine hydrochloride, L-histidine, L-prolyne, L-cysteine hydrochloride and ornithine hydrochloride or a salt of said compounds.

39. (New) The improved method of preparing fried noodles in accordance with Claim 34 wherein the compound is glycine or a salt thereof.

40. (New) An improved method of preparing food under heat wherein the improvement is for the purpose of minimizing formation acrylamide while the food is cooked under heat and wherein the improvement comprises:

adding to the food prior to the heating step an effective amount of at least one compound selected from the group consisting of a neutral amino acid, a basic amino acid, a neutral imino acid, a sulfonic acid and a nutritionally acceptable salt of any of said acids, and

heating the food whereby the acrylamide content of the food is decreased relative to food prepared without adding at least one of said compounds.

41. (New) The improved method of preparing food under heat in accordance with Claim 40 where the neutral amino acid or salt thereof is selected from the group consisting of glycine, alanine, serine and cysteine or a salt thereof; the basic amino acid or salt thereof is selected from a group consisting of lysine, arginine and histidine or a salt thereof; the neutral imino acid or salt thereof is selected from a group consisting of proline, hydroxyproline or a salt thereof, and the sulfonic acid is taurine or a salt thereof.

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42. (New) The improved method of preparing food under heat in accordance with Claim 40 wherein the compound is a sulfonic acid or a salt thereof.

43. (New) The improved method of preparing food under heat in accordance with Claim 40 where the step of heating is conducted at a temperature not below 120°C.

44. (New) The improved method of preparing food under heat in accordance with Claim 40 wherein the compound is selected from the group consisting of glycine, taurine, beta-alanine, gamma-aminobutyric acid, L-lysine hydrochloride, L-histidine, L-prolyne, L-cysteine hydrochloride and ornithine hydrochloride or a salt of said compounds.

45. (New) The improved method of preparing food under heat in accordance with Claim 40 wherein the compound is glycine or a salt thereof.

46. (New) The improved method of preparing food under heat in accordance with Claim 40 wherein the food is selected from the group consisting of noodles, tempura, baked or fried confectionery, a snack and a food having a wrapping sheet of dough made from cereal flour or starch.

47. (New) The improved method of preparing food under heat in accordance with Claim 40 wherein the food is Ageyakisoba being fried and pan-boiled noodles, the tempura is kakiage being a deep fried mixture containing vegetable and fish, the baked or fried confectionery are biscuits, the snack is potato chips or fried potato, and the food having a wrapping sheet of dough is agegyouza being a fried dumpling stuffed with minced pork.

48. (New) Fried noodles prepared in accordance with the method of Claim 34.

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49. (New) Food prepared in accordance with the method of Claim 40.

50. (New) An improved method of preparing instant fried noodles for reconstitution in a cup container wherein the improvement is for the purpose of minimizing formation of acrylamide when the prepared steamed noodles are fried and wherein the improvement comprises:

adding to the steamed noodles prior to the frying an effective amount of at least one compound selected from the group consisting of a neutral amino acid, a basic amino acid, a neutral imino acid, a sulfonic acid and a nutritionally acceptable salt of any said acids;

frying the steamed noodles at a temperature within the range of 120°C to 200°C whereby the acrylamide content of the fried noodles is decreased relative to fried noodles prepared without adding at least one of said compounds; and

sealing the instant fried noodles in a cup.

51. (New) The improved method of Claim 50 wherein the steamed noodles are fried at 150°C for 120 seconds.

52. (New) The improved method of Claim 50 wherein the compound is selected from the group consisting of glycine, lysine, taurine, beta-alanine or a salt of said compounds.

53. (New) The improved method of Claim 50 wherein the compound is selected from the group consisting of glycine, taurine, beta-alanine, gamma-aminobutyric acid, L-lysine hydrochloride, L-histidine, L-prolyne, L-cysteine hydrochloride and ornithine hydrochloride or a salt of said compounds.

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54. (New) The improved method of Claim 50 wherein the acrylamide content is approximately less than 60 ppb.